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FOODS  
FOR CONVENIENCE

POULTRY

PROCESSING

# U. S. DEPARTMENT OF AGRICULTURE

OFFICE OF INFORMATION

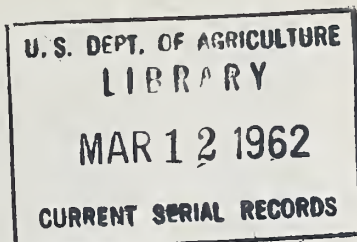


Photo Series No. 60

February 1962

The following photographs, taken for USDA's Agricultural Marketing Service, illustrate some of the activities involved in the processing and preparation of poultry convenience foods.

The past few years has seen an expanded market for such poultry convenience foods as packaged and frozen poultry parts, poultry pot pies, and ready-to-heat-and-serve poultry dinners. Since July 1960, further processing plants--those which convert poultry and poultry products to various types of convenience foods--have, if eligible, been furnished Federal inspection-for-wholesomeness service under the Poultry Products Inspection Act. Supervision of processing covers sanitation, formula compliance, and condition of all ingredients used in the products. Packaging and labeling is also under close supervision. Products so inspected bear the official inspection mark.



N-36285--This technically-trained, licensed USDA inspector is examining the bird, inside and out, on the processing line to insure that it is wholesome for food and free of abnormal condition.



N-36210--Processing plant employees eviscerate poultry that will be further processed for use in prepared poultry convenience foods. Federal inspectors are seen on processing line at left of picture. A licensed veterinarian is at far left.



N-36293--Plant employees use band saw to cut poultry breasts in half. The meat will be used in making prepared poultry dinners.

Magazines and newspapers may obtain glossy prints of any of these photographs from the Photography Division, Office of Information, U. S. Department of Agriculture, Washington 25, D. C. Others may purchase prints (8 x 10) at \$1.10 each from the same address.





N-36209--A cloud of steam rolls from tanks where chicken for pot pies and prepared dinners is pre-cooked.



N-36310--Employees of processing plant dismember whole cooked birds preparatory to stripping meat from bones. Meat will be used in prepared dinners and poultry pies.



N-36315--USDA poultry inspector (right, background) inspects for wholesomeness poultry meat that is being boned for use in making poultry pies.



N-36311--Processing plant employees remove skin covering and bones from poultry meat to be used in making poultry pies and other convenience foods.



N-36313--Federal inspection laws require that further processing be carried out in a manner that will assure wholesomeness of the products. These employees are performing the skinning and deboning operation.



N-36319--USDA poultry inspector re-examines poultry skins to be sure they are edible and have had proper care in processing.





N-36320--Filled poultry pie tin is emptied into a strainer, which will separate the meat from the sauce. A Federal inspector will weigh the meat in the batter to determine if it equals the amount specified on the label of the pie carton.



N-36322--A USDA inspector watches while a laboratory worker checks and records the weight of poultry meat in a pot pie.



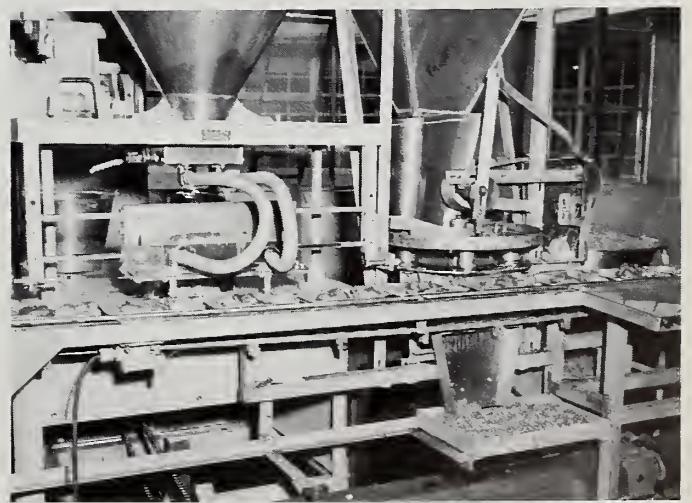
N-36306--Trays of prepared packaged poultry dinners and poultry pies go into freezing lockers where they are quick-frozen before being loaded into trucks for shipment to wholesale and retail outlets.



N-36326--Fried chicken parts roll off end of conveyor in processing plant. The parts will be frozen for use in poultry convenience foods.

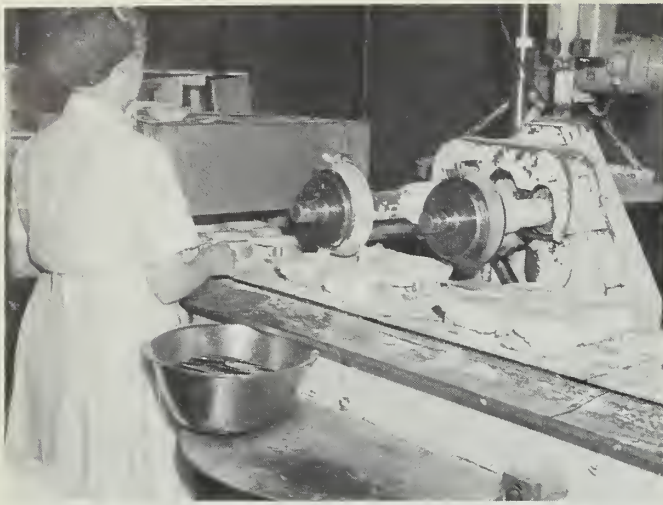


N-36301--Employees place cooked chicken in trays during the process of making prepared poultry dinners.

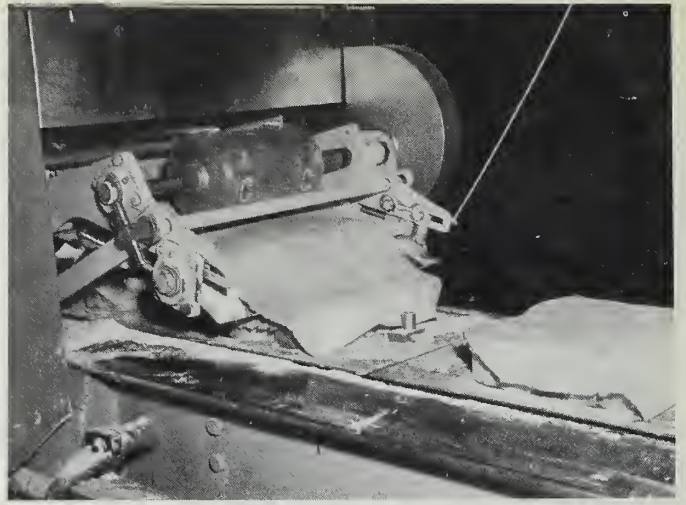


N-36302--These machines add potatoes and vegetables to prepared poultry dinners as they move along conveyor line.

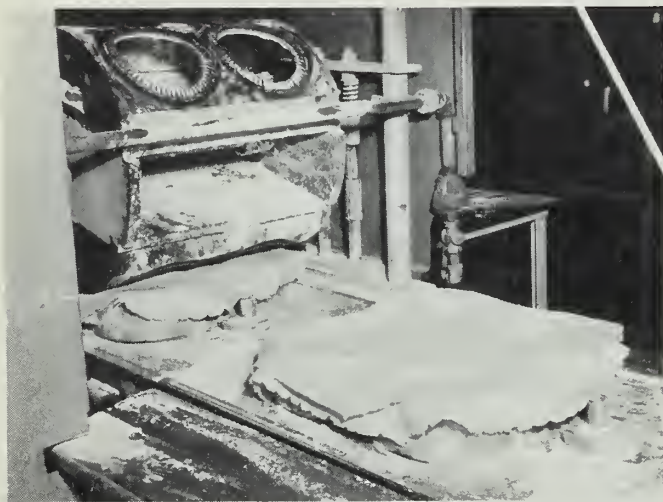




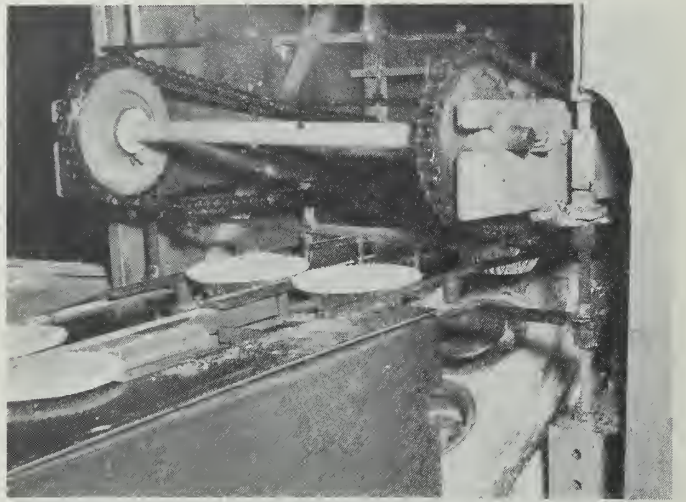
N-36296--The machine shown here places a measured amount of sauce in each poultry pie prepared at the processing plant.



N-36297--As the filled pies move to the right under this machine, each set of four automatically receives a top crust.



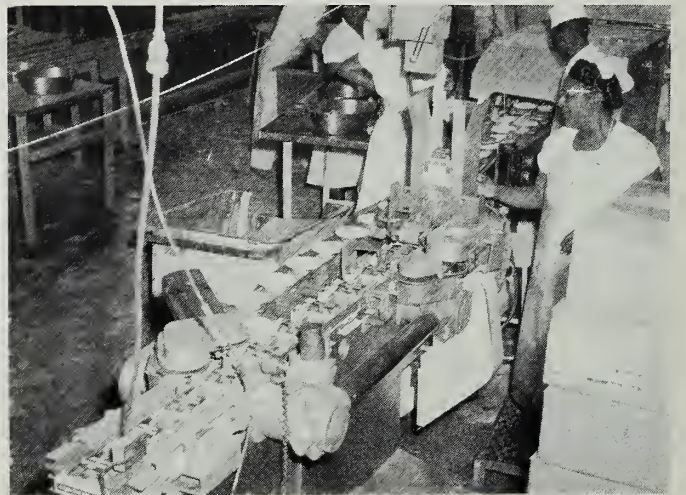
N-36299--This machine crimps the edge of the crust on poultry pies to form a seal between the upper and lower layers. It then trims away extra dough around the edges of the tins.



N-36298--Completed poultry pot pies emerge from machine which crimps the edge of the crust and trims away extra dough around the edges of the tins.

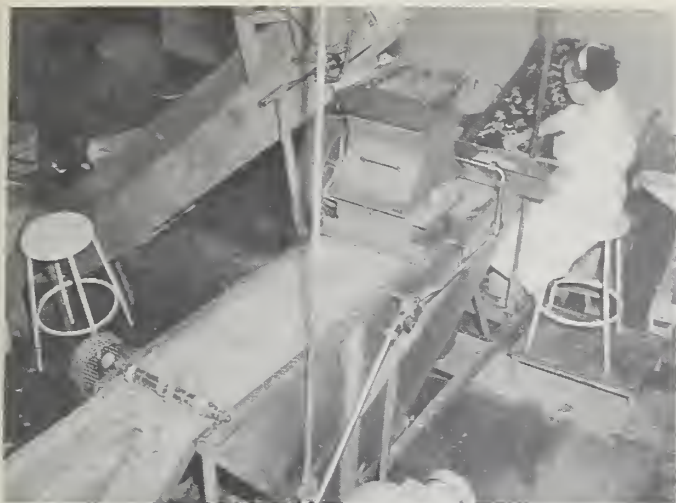


N-36308--Employees clean pot pie making equipment between shifts at the processing plant. A Federal poultry inspector checks thoroughness of the cleaning job.



N-36300--Finished poultry pies are packaged and sealed in this operation.





N-36316--The machine shown here removes bones from cooked poultry to be used in poultry pies and other prepared poultry foods.



N-36312--A USDA poultry inspector examines cooked, skinned, and deboned meat as it comes off the line prior to being used in poultry pies.



N-36317--Employees on this line sort bones from cooked chicken which has, by machine, been broken into smaller pieces for use in prepared poultry products.



N-36294--A USDA poultry inspector examines dough to be used in poultry pies.



N-36295--Dough for making poultry pies is placed in the rolling machine, which rolls it thin for crusts.



N-24151--Turkey filling and top-crust operation is accomplished as turkey pies move in groups of four along conveyor line.





N-36304--A USDA poultry inspector supervises the checking of prepared chicken dinners to determine the amount of poultry and other ingredients present.



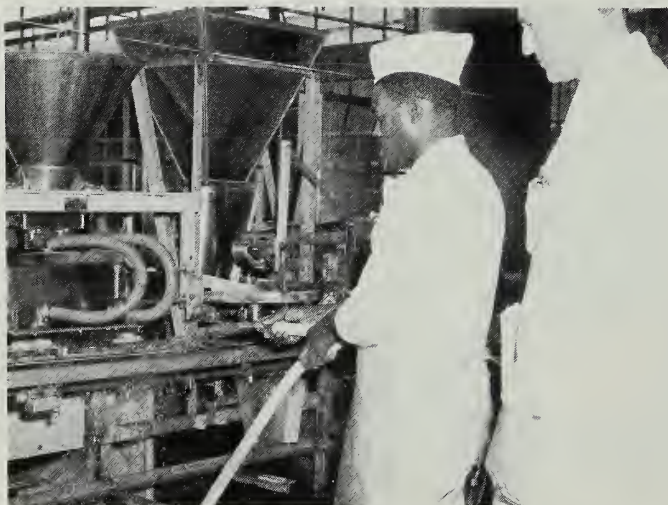
N-24148--On this plant conveyor line, fried chicken dinners, consisting of fried chicken, potatoes, gravy, and vegetables, are assembled and wrapped prior to freezing.



N-36323--A USDA poultry inspector checks the flavor of a prepared poultry dinner to insure that the meat has no off or foreign flavors.



N-36329--Cartoned fried chicken dinners are loaded by fork lift into refrigerated trucks, which transport them to wholesale outlets and supermarkets in the area.



N-36307--Federal inspection laws require that rigid standards of sanitation be maintained in the processing plant. Here, a worker cleans equipment between shifts, as a USDA poultry inspector checks the thoroughness of the cleaning job.



BN-5512--The USDA inspection mark, appearing on packages of poultry convenience foods, assures consumers that the poultry used in these products has been processed under sanitary conditions and found to be clean, healthy food.